

Coffee by ONE PINK GOAT

OPG House blend. 100% Indonesian Arabica.

Semi washed, Gayo, Aceh Sumatera.

Fully washed Kintamani, Bali.

Espresso	25	Flat White	30
Ristretto	25	Mochaccino	40
Piccolo	28	Caramel Latte	40
Macchiato	28	Hazelnut Latte	40
Americano	28	Matcha Latte	40
Long Black	28	Hot Chocolate	35
Cappuccino	30	Affogato	35
Latte	30		

'Cocoa and nuts upfront with juicy citrus notes
and a distinctive finish'

MYLKS 12

Coconut / Almond / Soy

COOKIES 30

Double Dark Choc Cookie Sandwich, Cinnamon Spiced Ganache
Vegan Anzacs

CAKES 55

Vegan Carrot Cake, East Bali Cashew & Coconut Nectar Cream
Orange, Coconut and Almond Cake, 5 Spiced Molasses, Almonds
Banana, Date & Chocolate Cake, Salted Peanut Caramel



Be sure to ask any staff member to find
out more about OPG!

All prices are in thousand rupiah.



ONE PINK GOAT

Coffee in Kuta has arrived! #OPG coffee, situated within Street 32, brings the best locally sourced coffee beans and blends to the Kuta-Legian strip. With our Espresso Deck showcasing the first contemporary espresso innovation in Indonesia, OPG is committed to ensuring that only the very best is served.

Full-bodied and crowd-pleasing blends with small-batch single origins to entertain even the most discerning coffee connoisseurs, combined with Insta-worthy Nitro sundaes – coffee in Kuta has never been hotter or cooler!

According to the popular myth, the origins of coffee can be traced back to an Abyssinian (Ethiopian) goatherder called Kaldi who observed his goats prancing and frolicking about, after eating the red berries and shiny leaves from an unfamiliar tree. He then decided to try some, and after he did, he joined the dancing goats and became the happiest goatherder in Arabia.

Kaldi inspired us to create OPG - one sip and you will do a little dance just like his goats!

#CoffeebyOPG